

Mazet de Nizas - Syrah/Cabernet

2021

2021 will be remembered as a special year, marked by a strong meteorological instability. The general state of the vineyard was difficult to maintain, and it is at the price of constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard. The 2021 vintage is rather late but the sanitary state of the berries is very good, although smaller than the previous years, their sugar content is remarkable, and the cool nights allowed to keep high levels of malic acid and a beautiful phenolic maturity. These unusual climatic conditions offer us a surprising vintage, with an exceptional minerality and freshness.



APPELLATION

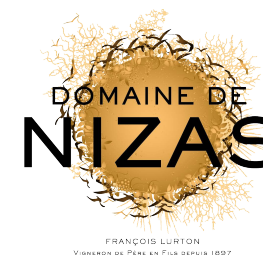
IGP Pays d'OC

GRAPE VARIETIES

80% Syrah, 20% Cabernet Sauvignon

WINEMAKING

Maceration on the skins for 25 days. Fermented in vat with regular pumping over. Following malolactic fermentation with regular stirring during a period of two months.



TERROIR

Clay, Limestone.

DENSITY

4444 vines/ha, trellised.

AGE OF THE VINES

15 years.

YIELD

50 hl/ha.

FIRST VINTAGE

2018

WINEMAKER'S NOTE

Rapidly accessible, the sensual, soft, round and velvety side of Syrah offers us an immediate pleasure in the mouth. Aromatically full, sapid and cheerful, it evokes a peppery and spicy side, for an obvious and voluptuous wine.

FOOD PAIRING

Arrabiata pasta, veggie lasagna, smoked sausages with lentils.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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